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ABSTRACT

This document consists of a learning activity packet (LAP) for the student and an instructor's guide for the teacher. The LAP is intended to acquaint occupational home economics students with common tools and utensils used in commercial kitchens. Illustrated information sheets and learning activities are provided on various kitchen tools (cutting, stirring, lifting, turning, serving, spreading, scraping, and other tools) and food preparation and cooking utensils. The instructor's guide begins with an instructional matrix in which the information sheets and written activities contained in the LAP and the written test items included in the instructor's guide are cross-referenced to the knowledge objectives addressed by the materials. This is followed by a series of notes to instructors on the LAP series and suggested instructional procedures for use in conducting individual and group enrichment activities. A unit test and answer key are included. (MN)

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LEARNING

ACTIVITY

PACK

4.4

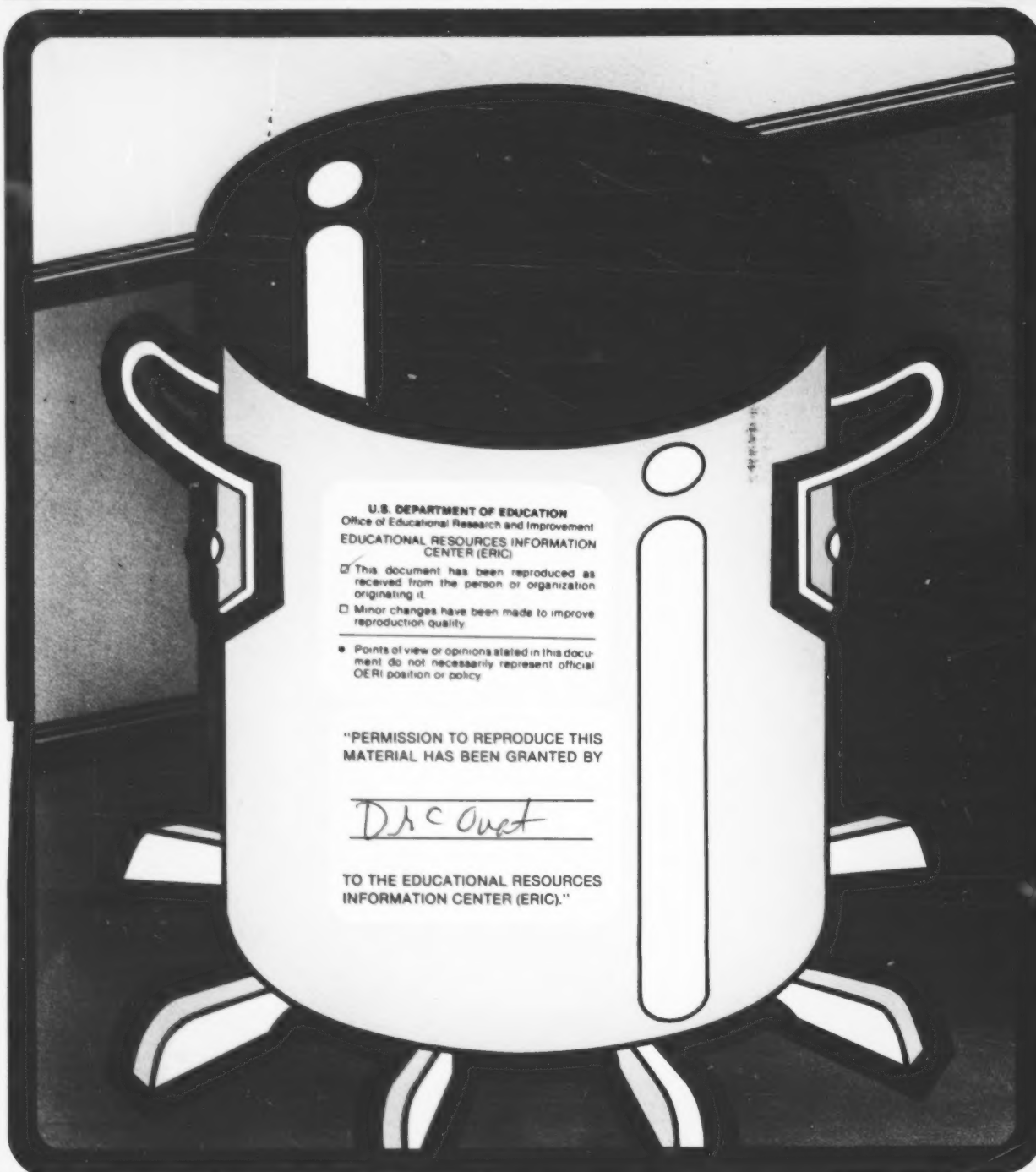
SECTION 4

Recognition and Use of Kitchen Tools and Utensils

Equipment Handling, Operation, and Maintenance

ED282999

CE 047 436



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LEARNING

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PAKE

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SECTION 4

Recognition and Use of Kitchen Tools and Utensils

Equipment Handling, Operation, and Maintenance

State of Florida
Department of Education
Ralph D. Turlington, Commissioner of Education
Tallahassee, Florida
Affirmative action/equal opportunity employer

Division of Vocational, Adult, and Community Education

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Purpose and Contents

Purpose

The purpose of LAP 4.4 is to help you become familiar with common tools and utensils used in commercial kitchens. You will learn to identify their names and what they look like, as well as how they are used. Using tools and utensils correctly will make your food preparation easier and more efficient.

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Introduction

Written Test

You will be able to pass the written test for LAP 4.4 when you can successfully complete the following:

1. Match a list of vocabulary words with their definitions. (All 3 must be correct.)
2. Identify common kitchen tools by writing the correct name in the blank under each illustration. (At least 20 out of 24 must be correct.)
3. Match a list of tools with their uses in the kitchen. (At least 20 out of 24 must be correct.)
4. Identify food-preparation and cooking utensils by writing the correct name in the blank under each illustration. (At least 18 out of 22 must be correct.)
5. Match a list of food-preparation and cooking utensils with their descriptions and uses. (At least 18 out of 22 must be correct.)

If you feel you know enough to pass the written test for LAP 4.4 before studying it, talk with your instructor.

Skills Test

There is no skills test for LAP 4.4.

Learning Steps

To help you pass the written test for this LAP, you should follow these learning steps in order. There is one kind of activity you will be asked to do: **written activities**. They will prepare you for the **written test**. They should all be done on a separate sheet of paper. The answers for these activities are in the back of this LAP. **Do not write in this LAP!**

1. Read and study **Information Sheet 1: Vocabulary**.
2. Complete **Activity 1: Matching Vocabulary Words**. Check your answers.
3. Read and study **Information Sheet 2: Kitchen Tools**.
4. Complete **Activity 2A: Identifying Kitchen Tools**. Check your answers.
5. Complete **Activity 2B: Uses of Kitchen Tools**. Check your answers.
6. Read and study **Information Sheet 3: Food-Preparation and Cooking Utensils**.
7. Complete **Activity 3A: Identifying Food-Preparation and Cooking Utensils**. Check your answers.
8. Complete **Activity 3B: Descriptions and Uses of Food-Preparation and Cooking Utensils**. Check your answers.

Introduction (continued)

9. Get **Written Test 4.4** from your instructor and complete it. If you are successful, you have completed this LAP. If not, talk with your instructor.



The following words will be used in this LAP. Study the list. When you think you know all the words, test yourself by doing the practice activity.

1. **equipment**—machines, tools, and utensils used to do work in the kitchen; machines are large equipment, and tools and utensils are small equipment
2. **tools**—small, hand-held equipment used in home kitchens and commercial kitchens
3. **utensils**—containers used for cooking, mixing, combining, straining, or storing food and for cleaning up

Activity 1

Matching Vocabulary Words



Directions

On a separate sheet of paper, write the vocabulary words listed below. Beside each word write the correct definition, chosen from the list that follows.

Vocabulary Words

1. tools _____
2. utensils _____
3. equipment _____



Definitions

Small, hand-held equipment used in home kitchens and commercial kitchens

Containers used for cooking, mixing, combining, straining, or storing food and for cleaning up

Machines, tools, and utensils used to do work in the kitchen; machines are large equipment, and tools and utensils are small equipment

Check your answers in the back of this LAP. If you missed any, review Information Sheet 1.



Read and study the uses and descriptions of the following common kitchen tools. Some of the tools are very much alike, so look at the illustrations carefully to be able to recognize the differences.

Cutting Tools



Egg slicer—used to slice eggs and soft fruits and vegetables into even slices for salads or garnishes. The cutters are of tinned wire usually set in stainless steel or aluminum.



Utility or poultry shears—used in snipping parsley and cutting chicken and in many other jobs. Utility or poultry shears have heavy, straight blades of nickel or chrome plate.



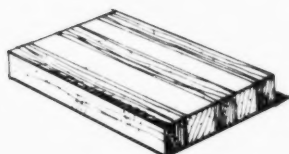
Melon ball or Parisienne scoop—used to cut fruits and vegetables into small balls. The melon ball scoop is a stainless steel blade formed into a half-ball cup attached to a handle.



Grater—used to grate, shred, slice, and serrate foods such as carrots, cabbage, and cheese.



Potato or vegetable peeler—used to peel potatoes and other vegetables. This cutting tool has a metal blade attached to a metal handle. The blade moves from side to side so that it can peel in both directions.



Cutting board—used as a surface on which to place foods for chopping, slicing, and cutting. Cutting boards may be made of hardwood, plastic, or hard rubber.

Information Sheet 2 (continued)

Kitchen Tools

Stirring, Lifting, Turning, Serving, Spreading, and Scraping Tools



Pierced kitchen spoon—used to serve small or finely cut vegetables without their liquid. This large, stainless steel spoon is pierced with holes so that the liquid will run through.



Slotted kitchen spoon—used to serve vegetables cut into large pieces or whole items without their liquid. This large, stainless steel spoon has three or four slots cut into its base so that the liquid will drain off.



Solid kitchen spoon—used for folding, stirring, and serving. This large, stainless steel spoon holds about three ounces.



Kitchen fork—used to hold meats while slicing, and to turn solid pieces of meat while browning or cooking. This stainless steel fork has a heat-proof handle.



Food scoop—used to control food portions in serving; also called a *disher*.



Ladle—used for measuring and serving soups and sauces; usually made of stainless steel. The size in ounces is stamped on the handle.



Food tongs—used like fingers to pick up and handle foods. It is U-shaped or shaped like a pair of scissors.



Turner—used to turn meats, pancakes, vegetables, and fruits while browning; also called an *offset spatula*. It has a thin, flexible blade made of stainless steel.



Rubber spatula—used for all scraping jobs. Plate scrapers have short handles, but those used for scraping out bowls have 10-inch handles. The blades are made of rubber or plastic.



Metal spatula (palette knife)—used mainly for mixing, spreading icing on cakes, and scraping bowls.

Information Sheet 2 (continued)

Kitchen Tools

Other Tools



Vegetable brush—used to clean vegetables and fruits. The best ones have nylon or tampico bristles fastened into wooden or plastic handles.



Pastry brush—used to brush melted shortening on pastry and dough; also used to spread thin icings. Pastry brushes usually have nylon bristles fastened into wooden or plastic handles.



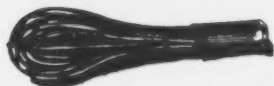
Rolling pin—used to roll out dough. The cylinder is made of wood or plastic; the steel rod that goes through the center of the cylinder is fastened into the handles at both ends. The best ones have ball bearings for smooth rolling in any direction.



Pastry blender—used to blend or cut shortening into flour for pastries and biscuits. The blades are stainless steel or chrome plate, and the handles may be wooden or plastic.



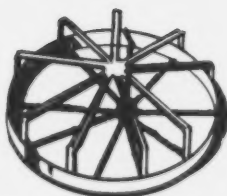
Dough cutter or scraper—used to cut pieces of dough and to scrape dough from boards and worktables. It has a broad, flexible, stainless steel blade set into a wooden or plastic handle.



Wire whip—used for whipping eggs, cream, sauces, and gravies. Whips are made of pieces of looped steel wire twisted together at the end to form a handle.



Pastry bag and pastry tubes—used to make designs in decorating cakes and pastries. They are available in several sizes and designs.



Pie or cake marker—used to mark pies or cakes in equal sections for cutting.

Activity 2A

Identifying Kitchen Tools



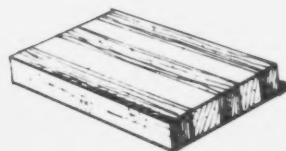
Directions

Look at the 24 illustrations that follow. **On a separate sheet of paper**, write the numbers 1 through 24. From the list of terms in the word bank on the next page, select the correct name for each illustration and write it next to the appropriate number.



1. _____

2. _____



3. _____

4. _____

5. _____



6. _____



7. _____



8. _____



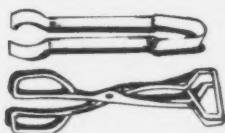
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11. _____



12. _____



13. _____



14. _____

Activity 2A (continued)
Identifying Kitchen Tools



15. _____



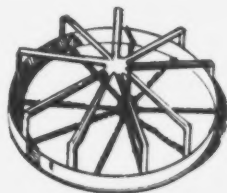
16. _____



17. _____



18. _____



19. _____



20. _____



21. _____



22. _____



23. _____



24. _____

Word Bank

rubber spatula
pierced kitchen spoon
food tongs
egg slicer
kitchen fork
grater
turner
pastry blender
vegetable brush
solid kitchen spoon
wire whip
cutting board

pastry brush
pastry bag and pastry tubes
dough cutter or scraper
food scoop
ladle
potato or vegetable peeler
rolling pin
slotted kitchen spoon
metal spatula
utility or poultry shears
melon ball or Parisienne scoop
pie or cake marker

Check your answers in the back of this LAP. If you missed any, review Information Sheet 2.

Activity 2B

Uses of Kitchen Tools



Directions

On a separate sheet of paper, write the names of the kitchen tools listed below. Beside each name write the correct **use**, chosen from the list that follows.

Tools

1. egg slicer _____
2. grater _____
3. utility or poultry shears _____
4. melon ball or Parisienne scoop _____
5. potato or vegetable peeler _____
6. cutting board _____
7. slotted kitchen spoon _____
8. kitchen fork _____
9. pierced kitchen spoon _____
10. solid kitchen spoon _____
11. food scoop _____
12. food tongs _____
13. ladle _____
14. turner _____
15. wire whip _____
16. pie or cake marker _____
17. pastry bag and pastry tubes _____
18. rubber spatula _____
19. vegetable brush _____
20. pastry blender _____
21. metal spatula _____
22. pastry brush _____
23. rolling pin _____
24. dough cutter or scraper _____



Activity 2B (continued)

Uses of Kitchen Tools

Uses

Used to cut fruits and vegetables into small balls.

Used as a surface on which to place foods for chopping, slicing, and cutting.

Used for whipping eggs, cream, sauces, and gravies.

Used to mark pies or cakes in equal sections for cutting.

Used to make designs in decorating cakes and pastries.

Used to clean vegetables and fruits.

Used to blend or cut shortening into flour for pastries and biscuits.

Used to peel vegetables.

Used to slice eggs and soft fruits and vegetables into even slices for salads or garnishes.

Used mainly for mixing, spreading icing on cakes, and scraping bowls.

Used to brush melted shortening on pastry and dough.

Used in snipping parsley and cutting chicken and in many other jobs.

Used to cut pieces of dough and to scrape dough from boards and worktables.

Used to roll out dough.

Used to serve small or finely cut vegetables without their liquid.

Used for folding, stirring, and serving.

Used to serve vegetables cut into large pieces or whole items without their liquid.

Used to hold meats while slicing, and to turn solid pieces of meat while browning or cooking.

Used for measuring and serving soups and sauces.

Used to control food portions in serving.

Used like fingers to pick up and handle foods.

Used to turn meats, pancakes, vegetables, and fruits while browning.

Used for all scraping jobs.

Used to grate, shred, slice, and serrate foods such as carrots, cabbage, and cheese.

Check your answers in the back of this LAP. If you missed any, review Information Sheet 2.

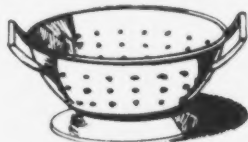
Information Sheet 3

Food-Preparation and Cooking Utensils

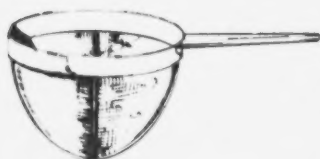


Read and study the uses and descriptions of the following food-preparation and cooking utensils. Look at the pictures carefully because some of them look very much alike.

Food-Preparation Utensils



Colander—a perforated, bowl-shaped utensil used to drain washed or cooked vegetables, salad greens, pasta, and other foods. It usually has loop handles and a base and is made of stainless steel.



Strainer—a utensil used to retain (hold) fine, solid foods while the liquid passes through. It is used to strain foods that are too fine for a colander. Strainers are made of screen-type mesh aluminum, tinned iron, or perforated metal, and they come in many sizes.



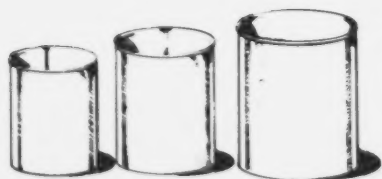
China cap—a cone-shaped strainer used for straining soups, sauces, and gravies and for making purees.



Food mill—a device used to puree foods. The handle on top is turned to push the food through the strainer. The mill is usually made of stainless steel.



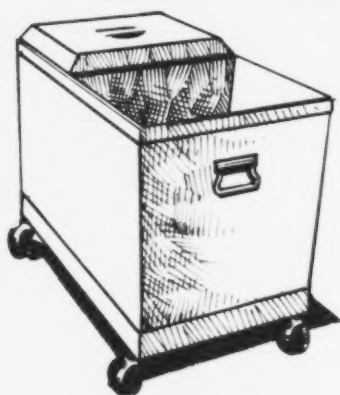
Bowls—rounded utensils used for mixing and combining ingredients. Bowls are made of stainless steel and come in many sizes.



Bain-maries—stainless steel containers used for food storage. They have round, high walls, and they come in many sizes, from 1¼ to 11 quarts. They are also used as pans for holding hot water into which other pans, containing food, are put for heating.

Information Sheet 3 (continued)

Food-Preparation and Cooking Utensils



Bin—a large, heavy container used for storing a large amount of an ingredient needed daily in a commercial kitchen. Bins are made of plastic, aluminum, or stainless steel and have close-fitting lids. They should be on casters for easy moving.



Salad molds—utensils in various forms or designs, used for shaping gelatin salads and desserts. The better ones are made of aluminum or plastic.

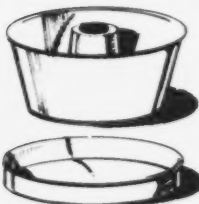
Cooking Utensils



Casseroles—attractive containers made of glass, ceramic, or enamelware and used for baking and serving many dishes. They are available in various sizes, and they should be attractive for table service.



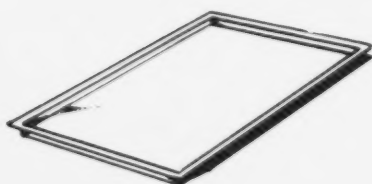
Double boiler—two pots, one fitting inside and on top of the other; used when the cooking temperature must be kept below boiling (for foods such as egg sauces and puddings) and to keep food warm without overcooking. The lower pot holds water and the upper one holds food. Double boilers are made of aluminum or stainless steel and are available in various sizes.



Cake pans—round pans used for layer cakes, square ones used for coffee cakes or one-layer cakes, and tube pans used for tube cakes. Round cake pans are usually 8 or 9 inches in diameter with one-inch sides. Square ones are 8 to 12 inches square with 2 1/4-inch to 2 1/2-inch sides and rounded corners. Tube pans are round but with high sides and a hollow tube in the center.



Pie pan—round pan used for baking pies. Made of heat-treated glass, aluminum, or stainless steel, pie pans come in various sizes.



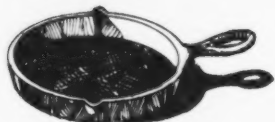
Sheet pan (baking sheet or bun pan)—a shallow, rectangular pan used for baking cookies, rolls, and biscuits. Sheet pans are made of aluminum or stainless steel. A full pan is 18 by 26 inches; a half pan is 18 by 13 inches.

Information Sheet 3 (continued)

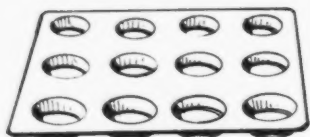
Food-Preparation and Cooking Utensils



Frying or sauté pan—a round, shallow, long-handled pan used to sauté eggs, vegetables, and meats. Frying or sauté pans have sloped sides and are generally made of aluminum. They come in a variety of sizes.



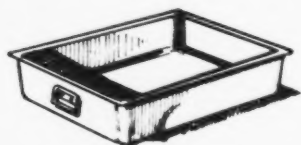
Iron skillet—a thick, heavy, iron pan used for panbroiling and frying such items as chicken, pork chops, and veal cutlets. These skillets hold heat well and are available in many sizes.



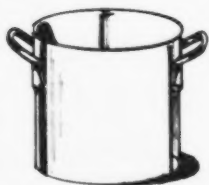
Muffin pan—a baking pan in the form of a group of connecting cups and used for baking cupcakes and muffins. Muffin pans are made of light- or medium-gauge aluminum or of stainless steel, and they come in various sizes.



Skewer—a wooden or metal pin used to hold foods together or in shape while they are being broiled or sautéed.



Roasting pan—a large, rectangular, metal pan with medium-high walls; used for roasting meats.



Stock pot—a large, deep, straight-sided container used for preparing stocks and cooking foods in large quantities. A stock pot has two loop handles and a cover and is made of heavy-gauge aluminum or stainless steel. Some have spigots near the bottom for draining off liquid.



Braiser—a large, shallow, round pot used for braising, stewing, and searing meats. A braiser has a large cooking surface and is heavy enough to resist warping under high heat. Braisers have loop handles for easy lifting, and they are available in various sizes.



Sauce pot—a fairly large and deep, round utensil used for cooking on top of the range when stirring and whipping are necessary. It has loop handles for easy lifting.



Saucepan—a utensil similar to the sauce pot, but smaller, shallower, and much lighter; used like a sauce pot, but for smaller amounts. It has a single, long handle with a hole in the end for hanging.

Activity 3A

Identifying Food-Preparation and Cooking Utensils



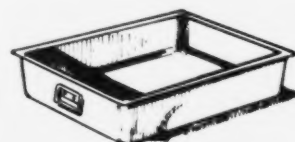
Directions

Look at the following 22 illustrations. **On a separate sheet of paper,** write the numbers 1 through 22. From the list of terms in the word bank on the next page, select the correct name for each utensil illustrated, and write it next to the appropriate number.



1. _____

2. _____

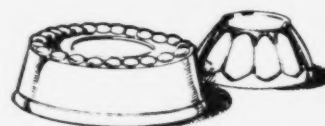


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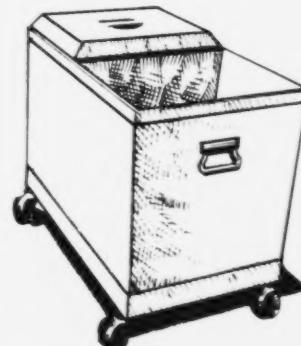
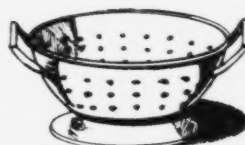
3. _____



6. _____

7. _____

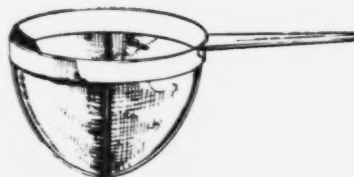
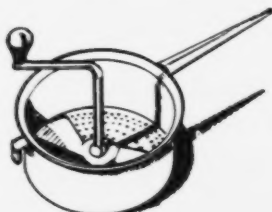
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10. _____

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12. _____

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14. _____

Activity 3A (continued)

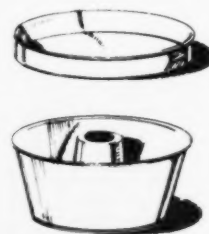
Identifying Food-Preparation and Cooking Utensils



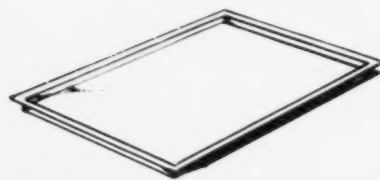
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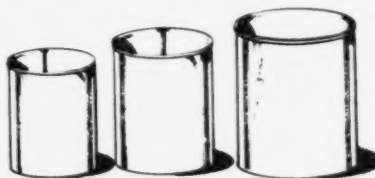
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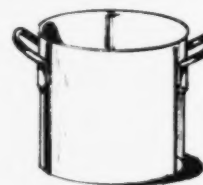
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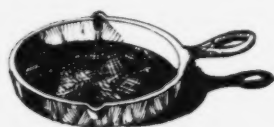
18. _____



19. _____



20. _____



21. _____



22. _____

Word Bank

colander
food mill
China cap
strainer
double boiler
pie pan
cake pan and tube cake pan
sheet pan
muffin pan
casseroles
salad molds

bowls
bin
sauce pot
roasting pan
saucepan
stock pot
skewer
frying or sauté pan
bain-maries
braiser
iron skillet

Check your answers in the back of this LAP. If you missed any, review Information Sheet 3.

Activity 3B

Descriptions and Uses of Food-Preparation and Cooking Utensils



Directions

On a separate sheet of paper, write the names of the following utensils. Beside each name write the correct description, chosen from the list on pages 20-21.

Utensils

1. colander _____
2. food mill _____
3. China cap _____
4. strainer _____
5. double boiler _____
6. pie pans _____
7. cake pans _____
8. sheet pan _____
9. muffin pan _____
10. casseroles _____
11. salad molds _____
12. bain-maries _____
13. bowls _____
14. bin _____
15. sauce pot _____
16. braiser _____
17. roasting pan _____
18. saucepan _____
19. stock pot _____
20. skewer _____
21. iron skillet _____
22. frying or sauté pan _____



Activity 3B (continued)

Descriptions and Uses of Food-Preparation and Cooking Utensils

Descriptions and Uses

A large, shallow, round pot used for braising, stewing, and searing meats.

A large, rectangular, metal pan with medium-high walls; used for roasting meats.

A thick, heavy, iron pan used for panbroiling and frying such items as chicken, pork chops, and veal cutlets.

A large, deep, straight-sided container used for preparing stocks and cooking foods in large quantities.

Two pots, one fitting inside and on top of the other; used when cooking temperatures must be kept below boiling. The lower pot is to hold water and the upper one is to hold food.

Utensils in various forms or designs, used for shaping gelatin salads and desserts.

Stainless steel containers used for food storage. They are also used as pans for holding hot water into which other pans, containing food, are put for heating.

A round, shallow, long-handled pan used in preparing eggs, vegetables, and meats.

A shallow, rectangular, metal pan used for baking cookies, rolls, and biscuits.

A fairly large and deep, round utensil (with loop handles) used for cooking on top of the range when stirring and whipping are necessary.

A baking pan in the form of a group of connecting cups. These pans are made of light- or medium-gauge aluminum or stainless steel, and they come in various sizes.

Round, square, or tube pans used for baking.

Round pans used for baking. They are made of heat-treated glass, aluminum, and stainless steel, and they come in various sizes.

Rounded utensils used for mixing and combining ingredients. They are made of stainless steel, and they come in many sizes.

Attractive containers made of glass, ceramic, or enamelware and used for baking and serving many dishes.

A long-handled utensil similar to the sauce pot, but smaller, shallower, and much lighter.

Activity 3B (continued)
**Descriptions and Uses of Food-Preparation
and Cooking Utensils**

A device used to puree foods. The handle on top is turned to push food through the strainer.

A cone-shaped strainer used for straining soups, sauces, and gravies and for making purees.

A large, heavy container used for storing a large amount of an ingredient needed daily in a commercial kitchen.

A wooden or metal pin used to hold foods together or in shape while they are being broiled or sautéed.

A utensil used to retain (hold) fine solid foods while the liquid passes through.

A perforated, bowl-shaped utensil used to drain washed or cooked vegetables, salad greens, pasta, and other foods.

Check your answers in the back of this LAP. If you missed any, review Information Sheet 3.

Answer Keys for Written Activities



Activity 1: Matching Vocabulary Words

1. **tools**—small, hand-held equipment used in home kitchens and commercial kitchens
2. **utensils**—containers used for cooking, mixing, combining, straining, or storing food and for cleaning up
3. **equipment**—machines, tools, and utensils used to do work in the kitchen; machines are large equipment, and tools and utensils are small equipment

Activity 2A: Identifying Kitchen Tools



1. egg slicer



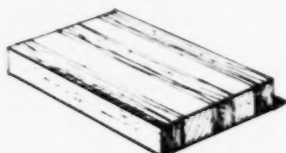
2. grater



3. melon ball or Parisienne scoop



4. pastry bag and pastry tubes



5. cutting board



6. potato or vegetable peeler



7. slotted kitchen spoon



8. pierced kitchen spoon



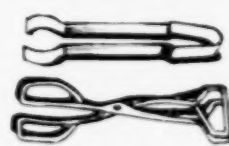
9. solid kitchen spoon



10. kitchen fork



11. food scoop



12. food tongs



13. pastry brush



14. pastry blender



15. metal spatula

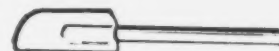
Answer Keys for Written Activities (continued)



16. turner



17. ladle



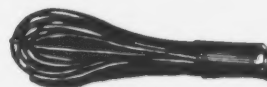
18. rubber spatula



19. pie or cake marker



20. utility or poultry shears



21. wire whip



22. rolling pin



23. vegetable brush



24. dough cutter

Activity 2B: Uses of Kitchen Tools

1. **egg slicer**—used to slice eggs and soft fruits and vegetables into even slices for salads or garnishes.
2. **grater**—used to grate, shred, slice, and serrate foods such as carrots, cabbage, and cheese.
3. **utility or poultry shears**—used in snipping parsley and cutting chicken and in many other jobs.
4. **melon ball or Parisienne scoop**—used to cut fruits and vegetables into small balls.
5. **potato or vegetable peeler**—used to peel vegetables.
6. **cutting board**—used as a surface on which to place foods for chopping, slicing, and cutting.
7. **slotted kitchen spoon**—used to serve vegetables cut into large pieces or whole items without their liquid.
8. **kitchen fork**—used to hold meats while slicing, and to turn solid pieces of meat while browning or cooking.
9. **pierced kitchen spoon**—used to serve small or finely cut vegetables without their liquid.
10. **solid kitchen spoon**—used for folding, stirring, and serving.
11. **food scoop**—used to control food portions in serving.
12. **food tongs**—used like fingers to pick up and handle foods.

Answer Keys for Written Activities (continued)

13. **ladle**—used for measuring and serving soups and sauces.
14. **turner**—used to turn meats, pancakes, vegetables, and fruits while browning.
15. **wire whip**—used for whipping eggs, cream, sauces and gravies.
16. **pie or cake marker**—used to mark pies or cakes in equal sections for cutting.
17. **pastry bag and pastry tubes**—used to make designs in decorating cakes and pastries.
18. **rubber spatula**—used for all scraping jobs.
19. **vegetable brush**—used to clean vegetables and fruits.
20. **pastry blender**—used to blend shortening into flour for pastries and biscuits.
21. **metal spatula**—used mainly for mixing, spreading icing on cakes, and scraping bowls.
22. **pastry brush**—used to brush melted shortening on pastry and dough.
23. **rolling pin**—used to roll out dough.
24. **dough cutter or scraper**—used to cut pieces of dough and to scrape dough from boards and worktables.

Activity 3A: Identifying Food-Preparation and Cooking Utensils



1. frying or sauté pan



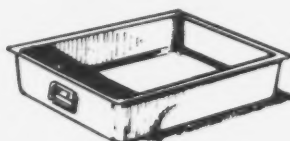
2. saucepan



3. skewer



4. sauce pot

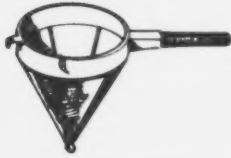


5. roasting pan

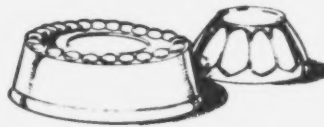


6. muffin pan

Answer Keys for Written Activities (continued)



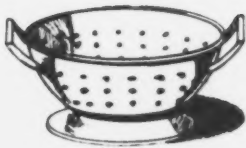
7. China cap



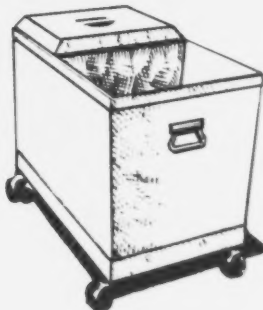
8. salad molds



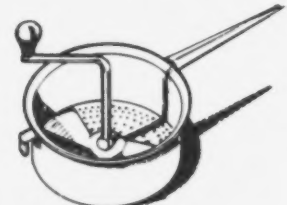
9. braiser



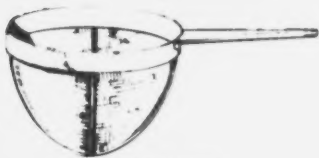
10. colander



11. bin



12. food mill



13. strainer



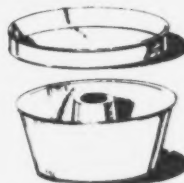
14. casseroles



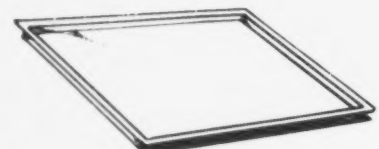
15. double boiler



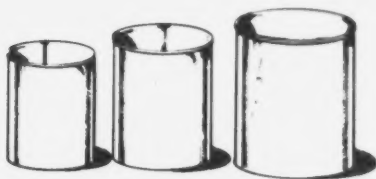
16. bowls



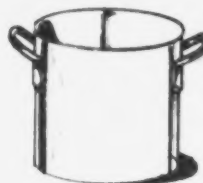
17. cake pan and tube cake pan



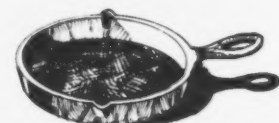
18. sheet pan



19. bain-maries



20. stock pot



21. iron skillet



22. pie pan

Answer Keys for Written Activities (continued)

Activity 3B:

Descriptions and Uses of
Food-Preparation and Cooking
Utensils

1. **colander**—a perforated, bowl-shaped utensil used to drain washed or cooked vegetables, salad greens, pasta, and other foods.
2. **food mill**—a device used to puree foods. The handle on top is turned to push the food through the strainer.
3. **China cap**—a cone-shaped strainer used for straining soups, sauces, and gravies and for making purees.
4. **strainer**—a utensil used to retain (hold) fine solid foods while the liquid passes through.
5. **double boiler**—two pots, one fitting inside and on top of the other; used when cooking temperatures must be kept below boiling. The lower pot is to hold water and the upper one is to hold food.
6. **pie pans**—round pans used for baking. They are made of heat-treated glass, aluminum, or stainless steel, and they come in various sizes.
7. **cake pans**—round, square, or tube pans used for baking.
8. **sheet pan**—a shallow, rectangular, metal pan used for baking cookies, rolls, and biscuits.
9. **muffin pan**—a baking pan in the form of a group of connecting cups. These pans are made of light- or medium-gauge aluminum or stainless steel, and they come in various sizes.
10. **casseroles**—attractive containers made of glass, ceramic, or enamelware and used for baking and serving many dishes.
11. **salad molds**—utensils in various forms or designs, used for shaping gelatin salads and desserts.
12. **bain-maries**—stainless steel containers used for food storage. They are also used as pans for holding hot water into which other pans, containing food, are put for heating.
13. **bowls**—rounded utensils used for mixing and combining ingredients. They are made of stainless steel, and they come in many sizes.
14. **bin**—a large, heavy container used for storing a large amount of an ingredient needed daily in a commercial kitchen.
15. **sauce pot**—a fairly large and deep, round utensil (with loop handles) used for cooking on top of the range when stirring and whipping are necessary.
16. **braiser**—a large, shallow, round pot used for braising, stewing, and searing meats.

Answer Keys for Written Activities (continued)

17. **roasting pan**—a large, rectangular, metal pan with medium-high walls; used for roasting meats.
18. **saucepan**—a long-handled utensil similar to the sauce pot but smaller, shallower, and much lighter.
19. **stock pot**—a large, deep, straight-sided container used for preparing stocks and cooking foods in large quantities.
20. **skewer**—a wooden or metal pin used to hold foods together or in shape while they are being broiled or sautéed.
21. **iron skillet**—a thick, heavy, iron pan used for panbroiling and frying such items as chicken, pork chops, and veal cutlets.
22. **frying or sauté pan**—a round, shallow, long-handled pan used in preparing eggs, vegetables, and meats.



State of Florida
Department of Education
Ralph D. Turlington, Commissioner of Education
Tallahassee, Florida
Affirmative action/equal opportunity employer

Division of Vocational, Adult, and Community Education

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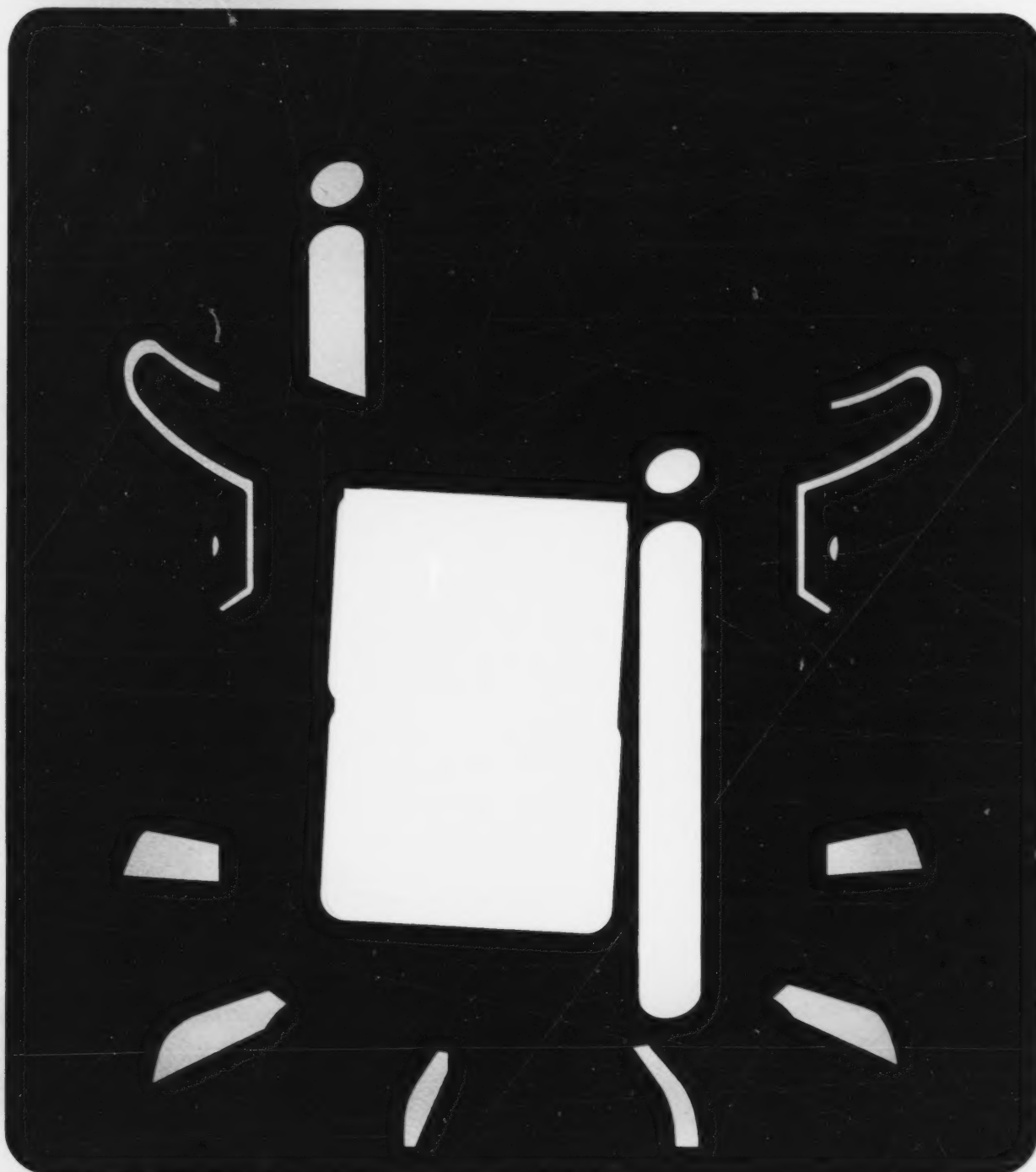
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INSTRUCTOR'S
GUIDE
LAP

4.4

Recognition and Use of Kitchen Tools and Utensils

Equipment Handling, Operation, and Maintenance



Sponsored and published by:
Florida Department of Education
Ralph D. Turlington, Commissioner of Education

Produced by:
The Center for Instructional Development and Services
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Florida State University

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Florida: A State of Educational Distinction. On a statewide average, educational achievement in the state of Florida will equal that of the upper quartile of states within five years, as indicated by commonly accepted criteria of attainment.

INSTRUCTOR'S

GUIDE

LAP

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Equipment Handling, Operation, and Maintenance

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January 1986

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Food Management, Production, and Services: Competency-Based Curriculum, developed for the Tennessee State Department of Education, Division of Vocational Education, Nashville, Tennessee.

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Instructional Matrix

Directions

If you want to use only part of the materials in this LAP, use this matrix to help you select what you need.

Objectives	Instructional Materials	Practice and Feedback	Evaluation
Knowledge Objectives	Information Sheets	Written Activities	Written Test Items
1. Match a list of vocabulary words with their definitions. (All 3 must be correct.)	1: Vocabulary	1: Matching Vocabulary Words	Part I: 1-3
2. Identify common kitchen tools by writing the correct name in the blank under each illustration. (At least 20 out of 24 must be correct.)	2: Kitchen Tools	2A: Identifying Kitchen Tools	Part II: 1-24
3. Match a list of tools with their uses in the kitchen. (At least 20 out of 24 must be correct.)	2: Kitchen Tools	2B: Uses of Kitchen Tools	Part III: 1-24
4. Identify food-preparation and cooking utensils by writing the correct name in the blank under each illustration. (At least 18 out of 22 must be correct.)	3: Food-Preparation and Cooking Utensils	3A: Identifying Food-Preparation and Cooking Utensils	Part IV: 1-22
5. Match a list of food-preparation and cooking utensils with their descriptions. (At least 18 out of 22 must be correct.)	3: Food-Preparation and Cooking Utensils	3B: Descriptions and Uses of Food-Preparation and Cooking Utensils	Part V: 1-22

Notes to the Instructor

OPPS

There are no Florida **OPPS** (Occupational Proficiency Performance Standards) covered by the materials in LAP 4.4.

V-TECS

There are no Florida **V-TECS** (Vocational-Technical Education Consortium of States) objectives covered by the materials in LAP 4.4.

Career MAP

The materials in LAP 4.4 cover or are related to the following Commercial Foods and Culinary Arts Career MAP (Career Merit Achievement Plan) competencies:

Select and use hand tools.

Select, clean, and use pots and pans.

Special Needs

The following materials can be used for students who are educable mentally retarded/handicapped (EMR/EMH) or academically disadvantaged as an alternative to, or in addition to, this LAP:

Series: Career Related Instruction (CRI)

Occupational Cluster: Food Preparation and Service

Title: *Tools Used to Mix in the Kitchen*

Suggested Instructional Procedures

Individual Instruction

If you choose to have students use this LAP as a self-paced, self-instructional unit, have the students follow the learning steps in the LAP, as listed below.

Learning Steps in LAP 4.4

1. Read and study **Information Sheet 1: Vocabulary**.
2. Complete **Activity 1: Matching Vocabulary Words**. Check your answers.
3. Read and study **Information Sheet 2: Kitchen Tools**.
4. Complete **Activity 2A: Identifying Kitchen Tools**. Check your answers.
5. Complete **Activity 2B: Uses of Kitchen Tools**. Check your answers.
6. Read and study **Information Sheet 3: Food-Preparation and Cooking Utensils**.
7. Complete **Activity 3A: Identifying Food-Preparation and Cooking Utensils**. Check your answers.
8. Complete **Activity 3B: Descriptions and Uses of Food-Preparation and Cooking Utensils**. Check your answers.
9. Get **Written Test 4.4** from your instructor and complete it. If you are successful, you have completed this LAP; if not, talk with your instructor.

Group Instruction

If you choose to use this LAP as a unit of instruction for more than one student, the following teaching steps are suggested.

Teaching Steps for LAP 4.4

1. Introduce the subject of the recognition and use of kitchen tools and utensils.
2. Discuss the objectives in LAP 4.4.
3. Discuss the vocabulary words with the group.
4. Have each student read the information sheets and do the written activities in the LAP.
5. As a group, discuss the types of tools and utensils used in the kitchen. Show the students examples.

Suggested Instructional Procedures (continued)

6. Give the students **Written Test 4.4** to complete. Evaluate the results, using the Answer Key in this Instructor's Guide. Make special arrangements for those who do not master this unit.
7. Use the additional instructional activities/enrichment with the group or with individual students.

Additional Instructional Activities/Enrichment

Suggested Readings

Haines, Robert G. *Food Preparation for Hotels, Restaurants, and Cafeterias*. 2nd ed. Alsip, Ill.: American Technical Publishers, 1973, pp. 14-25.

Written Test 4.4

I. Matching Vocabulary Words

Directions

Match each vocabulary word below with the correct definition, chosen from the list that follows. Write the letter of the definition in the blank beside each word.

Vocabulary Words

- _____ 1. **equipment**
- _____ 2. **utensils**
- _____ 3. **tools**

Definitions

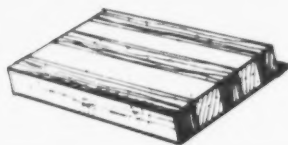
- a. Small, hand-held equipment used in home kitchens and commercial kitchens
- b. Containers used for cooking, mixing, combining, straining, or storing food and for cleaning up
- c. Machines, tools, and utensils used to do work in the kitchen; machines are large equipment, and tools and utensils are small equipment

Written Test 4.4 (continued)

II. Identifying Kitchen Tools

Directions

Identify the tools in the illustrations. On the spaces provided, write the letters of the correct names, chosen from the word bank that follows.



1. _____



2. _____



3. _____



4. _____



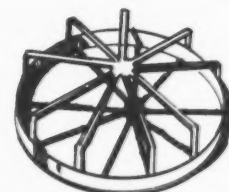
5. _____



6. _____



7. _____



8. _____



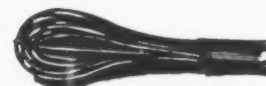
9. _____



10. _____



11. _____



12. _____



13. _____



14. _____

Written Test 4.4 (continued)
II. Identifying Kitchen Tools



15. _____



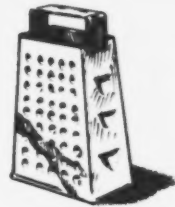
16. _____



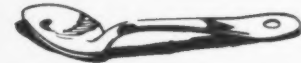
17. _____



18. _____



19. _____



20. _____



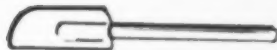
21. _____



22. _____



23. _____



24. _____

Word Bank

- | | |
|-----------------------------------|--------------------------------|
| a. egg slicer | m. pierced kitchen spoon |
| b. grater | n. pastry blender |
| c. utility or poultry shears | o. metal spatula |
| d. melon ball or Parisienne scoop | p. pastry brush |
| e. potato or vegetable peeler | q. rolling pin |
| f. cutting board | r. dough cutter or scraper |
| g. slotted kitchen spoon | s. turner |
| h. kitchen fork | t. wire whip |
| i. solid kitchen spoon | u. pie or cake marker |
| j. food scoop | v. pastry bag and pastry tubes |
| k. food tongs | w. rubber spatula |
| l. ladle | x. vegetable brush |

Written Test 4.4 (continued)

III. Uses of Kitchen Tools

Directions

Match each tool listed with its correct use by writing the letter of the use next to the name of the tool. The list of **uses** begins below and is continued on the following page.

Tools

- | | |
|---|---------------------------------------|
| _____ 1. egg slicer | _____ 12. tongs |
| _____ 2. grater | _____ 13. ladle |
| _____ 3. utility or poultry shears | _____ 14. turner |
| _____ 4. melon ball or Parisienne scoop | _____ 15. wire whip |
| _____ 5. potato or vegetable peeler | _____ 16. pie or cake marker |
| _____ 6. cutting board | _____ 17. pastry bag and pastry tubes |
| _____ 7. slotted kitchen spoon | _____ 18. rubber spatula |
| _____ 8. kitchen fork | _____ 19. vegetable brush |
| _____ 9. pierced kitchen spoon | _____ 20. pastry blender |
| _____ 10. solid kitchen spoon | _____ 21. metal spatula |
| _____ 11. food scoop | _____ 22. pastry brush |
| | _____ 23. rolling pin |
| | _____ 24. dough scraper |

Uses

- a. used to turn meats, pancakes, vegetables, and fruits while browning
- b. used for folding, stirring, and serving
- c. used to make designs in decorating cakes and pastries
- d. used for whipping eggs, cream, sauces, and gravies
- e. used to serve small or finely cut vegetables without their liquid
- f. used to mark pies or cakes in equal sections for cutting
- g. used to hold meats while slicing, and to turn solid pieces of meat while browning or cooking
- h. used for measuring and serving soups and sauces

Written Test 4.4 (continued)

III. Uses of Kitchen Tools

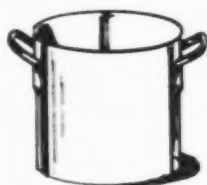
- i. used to cut pieces of dough and to scrape dough from boards and worktables
- j. used to slice eggs and soft fruits and vegetables into even slices for salads or garnishes
- k. used as a surface on which to place foods for chopping, slicing, and cutting
- l. used to peel vegetables
- m. used for all scraping jobs
- n. used to roll out dough
- o. used to cut fruits and vegetables into small balls
- p. used to grate, shred, slice, and serrate foods such as carrots, cabbage, and cheese
- q. used to blend shortening into flour for pastries and biscuits
- r. used mainly for mixing, spreading icing on cakes, and scraping bowls
- s. used in snipping parsley and cutting chicken and in many other jobs
- t. used like fingers to pick up and handle foods
- u. used to control food portions in serving
- v. used to serve vegetables cut into large pieces or whole items without their liquid
- w. used to clean vegetables and fruits
- x. used to brush melted shortening on pastry and dough

Written Test 4.4 (continued)

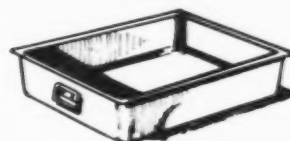
IV. Identifying Food-Preparation and Cooking Utensils

Directions

Identify the food-preparation and cooking utensils in the illustrations. In the spaces provided, write the letters of the correct names, chosen from the word bank that follows.



1. _____



2. _____



3. _____



4. _____



5. _____



6. _____



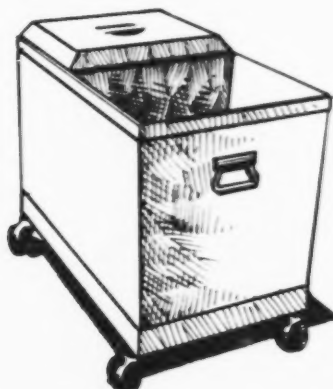
7. _____



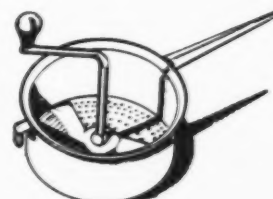
8. _____



9. _____



10. _____



11. _____



12. _____

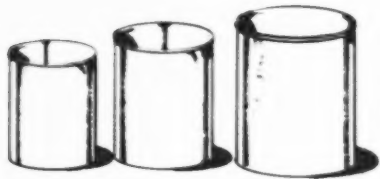


13. _____



14. _____

Written Test 4.4 (continued)
**IV. Identifying Food-Preparation and
Cooking Utensils**



15. _____



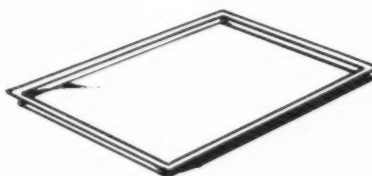
16. _____



17. _____



18. _____



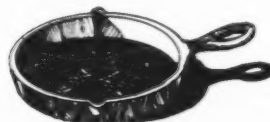
19. _____



20. _____



21. _____



22. _____

Word Bank

- | | |
|-----------------|-------------------------------|
| a. pie pan | l. saucepan |
| b. skewer | m. sauce pot |
| c. roasting pan | n. cake pan and tube cake pan |
| d. casseroles | o. bin |
| e. strainer | p. colander |
| f. bain-maries | q. braiser |
| g. muffin pan | r. sheet pan |
| h. stock pot | s. double boiler |
| i. food mill | t. China cap |
| j. iron skillet | u. bowls |
| k. salad molds | v. frying or sauté pan |

Written Test 4.4 (continued)

V. Descriptions and Uses of Food-Preparation and Cooking Utensils

Directions

Match each utensil listed below with its description and use by writing the letter of the correct description and use next to the name of the utensil. The list of descriptions and uses begins below and continues on the following page.

Utensils

- | | |
|------------------------|-------------------------------|
| _____ 1. colander | _____ 12. bowls |
| _____ 2. food mill | _____ 13. bin |
| _____ 3. China cap | _____ 14. sauce pot |
| _____ 4. strainer | _____ 15. roasting pan |
| _____ 5. double boiler | _____ 16. saucepan |
| _____ 6. pie pans | _____ 17. stock pot |
| _____ 7. cake pans | _____ 18. skewer |
| _____ 8. sheet pan | _____ 19. frying or sauté pan |
| _____ 9. muffin pan | _____ 20. bain-maries |
| _____ 10. casseroles | _____ 21. braiser |
| _____ 11. salad molds | _____ 22. iron skillet |

Descriptions and Uses

- a. a thick, heavy, iron pan used for panbroiling and frying such items as chicken, pork chops, and veal cutlets
- b. a wooden or metal pin used to hold foods together or in shape while they are being broiled or sautéed
- c. a large, rectangular, metal pan with medium-high walls; used for roasting meats
- d. a round, shallow, long-handled pan used in preparing eggs, vegetables, and meats
- e. a shallow, rectangular, metal pan used for baking cookies, rolls, and biscuits
- f. stainless steel containers used for food storage; also used as pans for holding hot water into which other pans, containing food, are put for heating
- g. round, square, or tube pans used for baking

Written Test 4.4 (continued)

**V. Descriptions and Uses of Food-Preparation and
Cooking Utensils**

- h. round pans used for baking
- i. a perforated, bowl-shaped utensil used to drain washed or cooked vegetables, salad greens, pasta, and other foods
- j. a baking pan in the form of a group of connecting cups
- k. utensils in various forms or designs used for shaping gelatin salads and desserts
- l. attractive containers made of glass, ceramic, or enamelware and used for baking and serving many dishes
- m. rounded utensils used for mixing and combining ingredients
- n. a large, heavy container used for storing a large amount of an ingredient used daily in a commercial kitchen
- o. two pots, one fitting inside and on top of the other; used when cooking temperatures must be kept below boiling. The lower pot is to hold water and the upper one is to hold food.
- p. a utensil used to retain (hold) fine solid food while the liquid passes through
- q. a device used to puree foods
- r. a cone-shaped strainer used for straining soups, sauces, and gravies and for making purees
- s. a large, shallow, round pot used for braising, stewing, and searing meats
- t. a fairly large and deep, round pot used for cooking on top of the range when stirring and whipping are necessary
- u. a long-handled utensil similar to the sauce pot, but smaller, shallower, and much lighter; used like a sauce pot, but for smaller amounts
- v. a large, deep, straight-sided container used for preparing stocks and cooking foods in large quantities

Answer Key for Written Test

Each section in the Written Test covers one objective and, therefore, should be evaluated separately. Criteria for evaluating each section are suggested below.

- I. To master this objective, the student should answer all of these correctly.

1. c
2. b
3. a

- II. To master this objective, the student should answer 20 out of 24 correctly.

- | | | | |
|------|-------|-------|-------|
| 1. f | 7. r | 13. h | 19. b |
| 2. e | 8. u | 14. p | 20. i |
| 3. g | 9. k | 15. c | 21. j |
| 4. n | 10. a | 16. q | 22. s |
| 5. x | 11. t | 17. m | 23. o |
| 6. l | 12. d | 18. v | 24. w |

- III. To master this objective, the student should answer 20 out of 24 correctly.

- | | | | |
|------|-------|-------|-------|
| 1. j | 7. v | 13. h | 19. w |
| 2. p | 8. g | 14. a | 20. q |
| 3. s | 9. e | 15. d | 21. r |
| 4. o | 10. b | 16. f | 22. x |
| 5. l | 11. u | 17. c | 23. n |
| 6. k | 12. t | 18. m | 24. i |

- IV. To master this objective, the student should answer 18 out of 22 correctly.

- | | | | |
|------|-------|-------|-------|
| 1. h | 7. k | 13. d | 19. r |
| 2. c | 8. m | 14. b | 20. n |
| 3. g | 9. e | 15. f | 21. q |
| 4. u | 10. o | 16. v | 22. j |
| 5. l | 11. i | 17. s | |
| 6. t | 12. p | 18. a | |

- V. To master this objective, the student should answer 18 out of 22 correctly.

- | | | | |
|------|-------|-------|-------|
| 1. i | 7. g | 13. n | 19. d |
| 2. q | 8. e | 14. t | 20. f |
| 3. r | 9. j | 15. c | 21. s |
| 4. p | 10. l | 16. u | 22. a |
| 5. o | 11. k | 17. v | |
| 6. h | 12. m | 18. b | |



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